

sub E11  
D1  
31. (Thrice Amended) The method of claim 30 wherein said polydextrose is present in the baking dough in an amount of from about 4 percent to about 10 percent by weight, based on the weight of the flour.

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sub F4  
D2  
39. (Thrice Amended) A method of making a baked bread product having improved anti-staling properties, the method comprising the steps of:  
forming a bread dough by combining flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount of from about 1 percent to about 5 percent by weight, based on the weight of the flour; and  
baking the bread dough.

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sub E21  
D3  
48. (Thrice Amended) A baking dough used for making a baked product, the baking dough comprising:  
flour, yeast, water, and water-soluble polydextrose anti-staling agent in an amount of from about 1 percent to about 10 percent by weight, based on the weight of the flour.

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49. (Thrice Amended) The dough of claim 48 wherein said polydextrose is present in the baking dough at a level of about 4 percent and about 10 percent by weight, based on the weight of the flour.

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sub F4  
D4  
56. (Thrice Amended) A bread dough used for making a baked bread product, the bread dough comprising:  
flour, a leavening agent, water, and water-soluble polydextrose anti-staling agent in an amount of from about 1 percent to about 5 percent by weight, based on the weight of the flour.

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